

IN THE CLAIMS

Please amend the claims as follows:

Claims 1-7 (Canceled):

Claim 8 (Currently Amended) A process for continuously reducing presence of microorganisms in liquid food product without denaturation comprising ~~the steps of:~~

- a) pressurizing a liquid food product containing microorganisms;
- b) passing said liquid food product to be treated at least three times through a continuous pressurizing circulating system at a non-denaturing temperature comprising a dynamic high pressure homogenizer; ~~said liquid food product passing through said homogenizer for time periods of the order of milliseconds for each recirculation;~~ and
- c) collecting said liquid food product containing a reduced presence of microbes.

Claim 9 (Previously Presented): The process according to Claim 8, wherein the pressure of said continuous pressurizing circulating system of step a) is between about 50 MPa to 500 MPa.

Claim 10 (Previously Presented): The process according to Claim 8, wherein said microorganisms are selected from the group consisting of bacteria, fungi, mould, bacteriophage, protozoan, and virus.

Claim 11 (Previously Presented): The process according to Claim 8, wherein said temperature is between about 4°C to 55°C.

Claim 12 (Previously Presented): The process according to Claim 8, wherein said liquid food product is selected from the group consisting of milk, juice, liquid food fat, oil, and water.

Claim 13 (Previously Presented) The method according to Claim 8, wherein the liquid food product to be treated is passed at least five times through a continuous pressurizing circulating system at a non-denaturing temperature comprising a dynamic high pressure homogenizer; said liquid food product passing through said homogenizer for time periods of the order of milliseconds for each recirculation.

Claim 14 (Currently Amended) The method according to Claim 8, wherein said temperature is between about 25°C to ~~55°C~~ 60°C.

Claim 15 (Previously Presented) The method according to Claim 8, wherein said temperature is between about 45°C to 55°C.

Claim 16 (Currently Amended) The method according to Claim 8, wherein the pressure of said continuous pressurizing circulating system of step a) is between about 100 MPa to 300 ~~500~~ MPa.

Claim 17 (Currently Amended) The method according to Claim 8, wherein ~~the pressure of said continuous pressurizing circulating system of step a) is between about 200 MPa to 500 MPa~~ each recirculation of said liquid food product passes through said homogenizer for a time period in the order of milliseconds.

Claim 18 (Currently Amended) The method according to Claim 8, wherein ~~the pressure of said continuous pressurizing circulating system of step a) is between about 300 MPa to 500 MPa~~ each recirculation of said liquid food product passes through said homogenizer at a flow rate of about 160L/hr so that each milliliter of liquid food product is subjected to dynamic high pressure for a period of about 183 milliseconds.

Claim 19 (Previously Presented) The process according to Claim 8, wherein said liquid food product is milk.

Claim 20 (Previously Presented) The process according to Claim 8, wherein said liquid food product is juice.

Claim 21 (Previously Presented) The process according to Claim 8, wherein said liquid food product is liquid food fat.

Claim 22 (Previously Presented) The process according to Claim 8, wherein said liquid food product is oil.

Claim 23 (Previously Presented) The process according to Claim 8, wherein said liquid food product is water.